

Theta Lambda News

★Winner of the 2014-2015 Five-Star Award

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This newsletter, as well as other important Delta Kappa Gamma information can be found at our website:

<http://thetalambda.weebly.com/>

Editor: Carol TenBrook
ctenbrook@gmail.com

President's Message

December is a time for giving. The most precious gift of all is when you give of yourself. This is the gift you have given me.

- Carol Ann** – Joyful stories about your beloved grandchildren
- Carol T.** — Enhancing my President's Letters with photographs and drawings
- Catherine** – Bringing stories about life situations alive
- Cheri** – Surprising me when you came knocking at the door
- Jan** – Sharing the passion for your work with the elders
- Jayati** – Putting your love for cooking on the table
- Jodi** – Always having a calm demeanor and peacefulness
- Laura** – Creating crafty incentives for new teachers which provided a bridge to a new friendship
- Lillie Beth** – Continual support and encouragement for both my professional and personal life
- Mary H.** – Enthusiastically sharing the joy of gift giving
- Miriam** – Intriguing me with your spellbinding stories
- Michelle** – Loving the writing process and passing it on
- Robin** – Joyfully taking the Music Chairperson position
- Sally** – Being my precious sister and true friend
- Sandra** — Always graciously sharing your

extensive knowledge of DKG and Theta Lambda

Sister Jane – Opening a special place in my heart for your Kenya kids

Stacy – Watching a Kindergarten teacher graduate to a higher calling

Teri – Looking at situations through your counselor's eyes

Thank you my very special Theta Lambda sisters,

Nancy Dobbs

President Theta Lambda



Photo by Carol TenBrook

Come join us for

Theta Lambda's November meeting!

Where:	Home of Miriam Watson
When:	Monday, December 14, 2015
	5:30 Refreshments
	6:00 Business Meeting
Hostesses:	Lillie Beth Wilson Sandra MacConnell Mary Herlitz
Inspiration:	Teri Marrow
Music:	Miriam Watson
Program	Holiday Special Christmas Party

****Bring coats and blankets for Open Gate****

The Delta Kappa Gamma Society International promotes professional and personal growth of women educators and excellence in education.

Important Dates and Reminders

Collections for projects

- Coat/jackets, blankets for Open Gate bring to **December** meeting
- Gently used purses and items to fill purses for Purseonality Project — bring to **April** meeting
- Change and bills for “Go for the Green!” for Sister Jane’s Kenya orphans — bring to every meeting
- Soda tabs for Ronald McDonald House to **December** meeting, then to every meeting

Biennial Committee Reports/ Archives Committee/Nominations Committee/Achievement Award Committee/Scholarships and Projects Applications

TREASURER’S REPORT December, 2015	
Checking balance reported in November	\$520.95
Receipts	+ \$718.52
Reserve Dues (2)	56.00
Auction	662.00
October/November dividends	.52
Disbursements	- \$ 22.64
Stamps & Yearbook hard copy mailing	22.64
Current checking account balance	\$1216.83
Current Savings Balance	\$1052.84
Current CD Balance	\$1567.63
Total assets of chapter	\$3837.30

- Meet **Saturday, January 9**, at Nancy’s house 10:00 with lunch provided (*Note: Date Change*)
 - Reports due February 1
 - One report prepared by committee chairs (or substitute committee member), President
 - *Communication/Publicity* – **Carol T.**
 - *Educational Excellence* – **Stacy**
 - *Global Awareness* – **Sister Jane**
 - *Membership* – **Jan**
 - *Scholarship* – **Jayati**
 - *Finance* – **Miriam**
 - Separate reports for *Necrology*- **Jan/Treasurer** - **Sandra**
 - *Archives Committee* begin work – **Mary H., Sandra, Laura, Carol**
 - *Nominations Committee* may want to meet to prepare slate for 2016-2018 – **Catherine, Sally, Jan**
 - *Achievement Award Committee* may want to select recipient for 2015 – **Laura, Jan, Carol T.**
 - Members wanting to prepare scholarship applications/project applications
 - *International* – due February 1
 - *State* – due March 1

○ **2016 State Convention**

- Frisco Convention Center
- June 23-25
- Embassy Suites and Hilton Garden Inn - \$139

○ **Upcoming dates**

- 2017 Convention – Houston – June 22-25 – Grand Hyatt Downtown
- 2018 International Convention – Austin near International headquarters

King Ranch Chicken Enchiladas – Laura Downes

2 chicken breasts cooked and shredded
5 tablespoon butter
1 green bell pepper, seeded and chopped (I used a red bell pepper instead)
1 small white onion, chopped
2 teaspoon cumin
1 teaspoon garlic powder
5 tablespoon flour (I used my gluten free mix)
1 cup chicken broth (I used a bit more than that)
8 oz cream cheese (I used Greek yogurt)
10 oz can diced tomatoes with green chilis (I used Rotel)
2 cups shredded cheddar cheese, divided
12 corn tortillas

Directions:

- Boil the chicken breasts until cooked through and cool before shredding
- Preheat oven to 350
- Prepare the sauce (while the chicken is cooking) by melting the butter in a large saucepan. Once melted, stir in the chopped pepper and onion. Let cook in the butter for about 3 minutes. Add the seasonings and then the flour. Mix well until flour is pasty but mixed in. Slowly pour in the chicken stock, stirring while pouring to keep the flour from clumping. Over medium heat, let the sauce bubble and thicken.
- Once thickened, stir in the sour cream, Rotel and chopped cilantro if you want it. Add the cooked and shredded chicken and 1 cup of the shredded cheese. Bring to bubbling, then turn down on low until ready to assemble the layered enchiladas.
- Add corn tortillas to the bottom of a baking dish. Spoon half of the chicken mixture over the tortillas. Sprinkle with some cheese. Add another layer of 6 tortillas and then spoon the remaining sauce on top. Add the rest of the cheese on top. (I actually used a bit more cheese than the recipe called for.)
- Bake at 350 for 25-30 minutes, or until cheese has melted on top.



Photo by Carol TenBrook